

## AMENDMENTS TO THE CLAIMS

1 (Currently amended) A process for producing a deep-fried bean curd pouch which ~~comprises~~ consists essentially of mixing and emulsifying 18 to 54 parts by weight of a soybean protein isolate or a soybean protein concentrate, 11 to 60 parts by weight of, a fat ingredient and 100 parts by weight of and water, to obtain a dough material, followed by addition of a solution of a coagulant ~~to obtain a dough material~~, molding the dough material, and deep-frying the molded dough material to form a deep-fried bean curd pouch.

2 (Original) The process according to claim 1, wherein the coagulant is a rapidly acting coagulant.

3 (Original) The process according to claim 1, wherein the coagulant is magnesium chloride, calcium chloride or a bittern.

4 (Currently amended) The process according to claim 1, wherein the coagulant is added in an amount of 0.5 to 5% by weight based on the soybean protein isolate or soybean protein concentrate.

5 (Withdrawn) The deep-fried bean curd pouch produced by the process according to claim 1.

6 (Previously presented) The process according to claim 1, wherein the coagulant is selected from calcium salts and magnesium salts.